

SATURDAY, JUNE 17, 1905.

THE KING WHO HAS LOST HALF HIS KINGDOM

Oscar the Man—Personal Side of the Interesting Ruler Just Now So Prominent in the World's Eye.

The Tallest of Kings, Yet the Kindliest—How He Appears at His Home—His Gracious Reception of an American Correspondent.

One of the Most Accessible and Most Democratic Monarchs in All Europe. An Accomplished Sovereign Who Has No Use For the Verb "To Fail"—Geographical Exploration His Chief Hobby—Loves to Joke.

By GILSON WILLETS

The ablest monarch in Europe—King Oscar II, of Sweden—was once called by Theodore Roosevelt—today shares with the czar the limelight of the stage of royalty. For King Oscar has just lost half of his kingdom. Having ruled the Swedes and Norwegians for thirty-three years, he now is monarch of the Swedes only. Norway a few days ago seceded, set up its own government and may form a republic. It is as if all our own great suddenly withdrew from the union, declaring Roosevelt no longer president of the country beyond the Mississippi. In such circumstance the east and the west would go to war. Not so Sweden and Norway. King Oscar, seventy-six years old, loves peace. Yet the one man who directly caused the rupture, by vetoing a bill creating a consular service for Norway separate from that of Sweden, was King Oscar himself.

A Ruler Who Loathes the Verb "To Fail"

For years this ruler has striven to keep Norway and Sweden as one. He has failed at last. Yet once he said: "I loathe the verb 'to fail'." and added: "I knew a man who was compiling a dictionary. 'Remember,' I said to him, 'there is no such word as fail.' I thought no more of the matter until I received a copy of the man's dictionary. On the title page the true title was scratched out, and in its place was written: 'The Dictionary of the Missing Word.' I turned to the letter F, and, surely enough, there was no such word as fail."

This monarch has lived the busiest of lives, assigning himself a task for every minute of the day. In his library where he works hangs a large piece of canvas on which is painted, in Swedish, these lines:

I shall pass through this world but once. I shall do good to the best of my power. I shall not defer it. Nor neglect it. For I shall not pass this way again.

Thus King Oscar summarizes his life philosophy so far as it concerns his relations toward his fellow creatures. While addressing the students at a Swedish university he said: "Remember time; it is your best friend. Always carry a watch and live by it." In his youth he was allowed to become intimate with a boy of humble birth. They became chums. One day when playing with his little friend the prince asked the lad what time it was. "I have no idea," said the lad. "But you ought to have an idea," retorted the prince. "Why have you none?" "Because I have no watch," replied the boy. The next day the lad received a splendid gold watch, with a note from young Oscar, scribbled in his boyish hand, saying: "This will give you some idea about time."

Likes to Be Tallest of His Court.

With this king who has lost one of his two thrones I talked for an hour not many months ago. The interview was arranged by the American minister at Stockholm, Mr. Thomas. In full evening dress, though the time was high noon, I proceeded to the palace, where the lord chamberlain ushered me into the king's private library, wherein hung the lines already quoted. The place was overheated, oppressively close, like all living rooms in Sweden, where windows are made not to open. By a mastodon stove of porcelain stood the tallest of the world's rulers. With all his accomplishments as orator, author, musician, linguist and scientist, the king's only noticeable vanity is said to be in his six feet two and one-half inches. On ceremonious occasions, when his cocked hat is ornamented with three gigantic ostrich plumes, he looks a veritable giant. He likes to be the tallest of his court. Once he appointed to office under the crown a Norwegian whom he had never seen. When his majesty arrived in Christiania, he was greeted by one of the few men he had ever promoted, whose height compelled him to look up. That tall functionary was forthwith given another and higher office far from Christiania.

After the formal bows in receiving me his majesty shook my hand with a vicelike grasp; then we sat down on opposite sides of a broad table, on which were many periodicals and a telephone. Age had only added grace to his erect figure. His hair, like his beard, was gray and was parted on the extreme left side. He had a lofty brow and serious eyes, ears of refinement close to his head, the prominent nose of the generous, the mouth of the merciful, the long, strong fingers of the pianist and a mighty breadth of shoulder. He was dressed like any well bred gentleman, displaying no ornament, not even the button of an order, to indicate his exalted rank. He wore a gray tweed suit, with cutaway coat, standing collar, four-in-hand tie and patent leather shoes. His only articles of adornment were a small pearl scarfpin, a plain seal ring and an ordinary watch chain. He speaks nine languages, including the perfect English, in which he now began telling me of his greatest hobby.

That hobby is geographical exploration. His active participation in explorations, however, is perforce confined to supplying money for expeditions conducted by others. He showed me a tiny model of a balloon carrying a car made of gold and precious stones. "This was intended," he said, "as a gift to Andree when he came back from his balloon trip toward the north pole. I have sent many men northward to look for him, but, as you see, the little toy still remains unclaimed."

Pleasantly Greeted by Absent Countrymen.

One of the volumes which lay on the king's table was Roosevelt's "History of New York." After speaking of the pleasure he had derived from reading the book the king said: "When President Roosevelt retires to private life he should make a tour of the world, as did General Grant, for he is a man whom we over here wish to see." Concerning the 2,000,000 Swedes and Norwegians in the United States, the king said: "Every year on my birthday I receive the most pleasing greetings and the most surprising gifts from my countrymen in America." After expressing his astonishment at the continued opportunities which the United States offers the poor of the world, as shown in the large amounts of money which the Swedes and Norwegians in America are constantly sending to their poor parents in the home country his majesty exclaimed: "No wonder my people are emigrating to America by thousands."

Regarding the king's tact at court ceremonials, the actual hero of this little story related it himself to me: "I had to go before his majesty to receive a high honor. At the palace I ap-



KING OSCAR II.

And here," he added, "is a present from Dr. Nansen, a diary of his Arctic journey in his own hand." It should be said parenthetically that Dr. Nansen is today one of the Norwegian envoys appointed to represent the new government of his country at the court of his friend King Oscar.

Fond of a Joke.

While the king is more of a scholar than a politician, just the same he loves a joke. He related an incident that marked the celebration of his birthday: "A committee representing many trades waited upon me, and I inquired of each what was his business. One said he was a manufacturer of perambulators. I asked him if he was doing well. He replied that his business was thriving. The next man proved to be an undertaker. He complained that times were bad for his business; that he was doing poorly. So I said to him: 'Look here, I'll tell you what to do. Go home and become a manufacturer of perambulators. I have just been told that that business is flourishing.'"

King Oscar is one of the most accessible and most democratic monarchs in Europe. "I was out walking alone one day," he said, "when I met an old friend. I asked him to have some refreshment, so we went to a restaurant. When paying time came I found that I had left my purse at home, so I had to ask my friend to lend me the money to pay for his entertainment."

At this juncture a door opened and there entered a lady with the sweetest face imaginable. She was dressed in black silk, without any fuss or feathers. Whereupon I was presented to Sophia, queen of the Swedes. She will never celebrate her golden wedding anniversary, and she wore the lace cap prescribed for women who are approaching seventy. She is remarkably well preserved, though somewhat of an invalid. She takes part in state ceremonies only with great pain. A sufferer herself, she devotes her time to alleviating the sufferings of others. She has always been interested in reform dress for women. At the palace she has a room fitted up specially for the display of rational costumes designed by her. One day while driving in Stockholm she came to a crowd. A young girl had fainted. The queen

ordered her footman to see that the girl was carried to the nearest apothecary shop, and to the shop went also the queen, where she helped restore the girl to consciousness. The patient proved to be a poor girl who had striven in vain to support herself by dressmaking. The queen relieved the girl's immediate wants and appointed a day for her to come to the palace. Receiving the visitor in her dressing room, the queen handed her protégée a certain simple costume, saying: "Take this as a model. Call it the queen model and tell your customers that it is made after the queen's own fashioning." Then, by wearing one of the gowns herself, the queen set the fashion for the ladies of Stockholm, and soon the once poor dressmaker had to take a larger shop.

How to Make Them in Deep and Flat Dishes.

In spite of the elaborate desserts invented to tempt the palate there is nothing that can ever quite take the place of good fruit pies. In summer, when fruit is abundant and cheap, it is better to use fresh fruit. Besides, all fruit has more or less acid which adapts it for hot weather.

The English make fine pies, deep and thick, most often without an under crust. For such pies put a small tea-cup inverted in the middle of the pie dish, with berries or sliced fruit all around it, sweeten, cover with the paste and bake. When the pie is cut the juice will be found to have gathered in the cup and none boiled over and wasted. The crust is also drier and more flaky.

Pies baked with under crusts are apt to be soggy at the bottom and the juice to run out and cause an unpleasant odor. A tart or pie without upper crust has the filling laid flat and then strips of the pastry laid in cross bars over the surface. Small fruits are best for tarts, but apples that have been boiled and mashed make good tarts. All berries should be washed, dried and sugared and laid in raw. Peaches, apricots, plums and cherries should have the pits taken out. Pitted sour cherries make a delicious pie.

Custard, marmalade and lemon pie should have a meringue spread on top and be put two minutes in a moderate oven to set. Whipped cream is an addition to all open pies.

The crust is the part on which the success of the pie depends. Just as much pure lard—tried out at home, if possible—as there is flour is required. Mix these with a little salt and ice water and set the dough on the ice all night. Roll it out the next day quite thin and bake it. Knead it only enough to make it hold together. Paint the outer crust with the beaten yolk of an egg to get a rich color. All very juicy fruits should be baked in deep dishes without bottom crusts. The result will be unalloyed delight to those who eat and a triumph for the cook.

How to Make a Turkish Pilaf.

To two quarts of strained tomatoes and water add salt and pepper and let boil. In the meantime wash one-half pound of the large Carolina rice until the water runs off clear and put that and one-quarter of a pound of butter in a spider while wet and keep stirring it until the rice begins to swell and takes a golden color. Then turn it into the boiling tomato water, cover it closely and set it on a moderately hot part of the range for twenty-five minutes. It must not be stirred nor allowed to burn, but no water need be added if the proportions are observed. When done put two ounces of butter in the spider and allow it to become golden. Turn the rice out into a mound on a platter and pour the melted butter over it. If directions are carefully followed every kernel of rice will be separate from the rest and the pilaf tasty and good.

How to Renovate Furniture.

To renovate pieces of furniture the old varnish must be removed. To do this pour boiling water, to which a little piece of washing soda has been added, over the piece of furniture and after it is dry wipe it with a piece of flannel which has been wet in either turpentine or naphtha. The next day it will have to be sandedpapered. To take the dye evenly the whole surface should be wet just before the color is applied with clear hot water. Most housekeepers prefer a white enamel to any colored stain. When white is used the piece of furniture which you are renovating must be left perfectly dry. Give it two coats of white varnish, then rub it down with sandpaper and after this oil it with a soft silk cloth and rub until there is a high polish.

How to Make Smelling Salts.

Every one knows that smelling salts are most refreshing when one is suffering from headache, but not every one knows that they may be easily made at home. Take one gill of liquid ammonia, a quart of a dram each of rosemary and English lavender, eight drops each of bergamot and cloves. Put into a stoppered bottle and shake vigorously until well mixed. Fill the smelling bottle with asbestos or sponge cuttings and pour the mixture over them, taking care not to put in more than the sponge will retain. The ammonia will run out and stain fabrics when the bottle is inverted.

How to Bind a Skirt.

Shrink woolen dress braid before putting it on your skirt and avoid the puckered effect that comes when the braid is wet after being put on the skirt where this is not done. It is also best to allow a few inches for this shrinking when measuring for a new braid. Simply wet the braid thoroughly and hang it up to dry without wringing it. In sewing it on care should be taken not to hold it too tight to give a drawn effect nor so loose that it has a ruffled effect, especially if the serviceable brush braid is used.

How to Get Rid of Mice.

Make a mixture of cayenne pepper and finely powdered quicklime. Lay a little heap in front of their holes and with a pair of bellows blow the powder into them. Then paint the entrance to each hole with liquid tar and sprinkle the shelves where food is kept with the pepper and lime. It does not kill the mice, but keeps them away.

Cracked Lips.

Cracked lips are often caused by ill health and indigestion. Put a little good cold cream on every night after washing and overhaul your diet. If you are troubled in this way and want to remedy the matter. Never bite your lips, however rough and uncomfortable they may feel. Biting makes matters worse rather than better and is likely to permanently spoil the outline of the lips and make them thick and ugly.

FRUIT PIES.

How to Make Them in Deep and Flat Dishes.

In spite of the elaborate desserts invented to tempt the palate there is nothing that can ever quite take the place of good fruit pies. In summer, when fruit is abundant and cheap, it is better to use fresh fruit. Besides, all fruit has more or less acid which adapts it for hot weather.

The English make fine pies, deep and thick, most often without an under crust. For such pies put a small tea-cup inverted in the middle of the pie dish, with berries or sliced fruit all around it, sweeten, cover with the paste and bake. When the pie is cut the juice will be found to have gathered in the cup and none boiled over and wasted. The crust is also drier and more flaky.

Pies baked with under crusts are apt to be soggy at the bottom and the juice to run out and cause an unpleasant odor. A tart or pie without upper crust has the filling laid flat and then strips of the pastry laid in cross bars over the surface. Small fruits are best for tarts, but apples that have been boiled and mashed make good tarts. All berries should be washed, dried and sugared and laid in raw. Peaches, apricots, plums and cherries should have the pits taken out. Pitted sour cherries make a delicious pie.

Custard, marmalade and lemon pie should have a meringue spread on top and be put two minutes in a moderate oven to set. Whipped cream is an addition to all open pies.

The crust is the part on which the success of the pie depends. Just as much pure lard—tried out at home, if possible—as there is flour is required. Mix these with a little salt and ice water and set the dough on the ice all night. Roll it out the next day quite thin and bake it. Knead it only enough to make it hold together. Paint the outer crust with the beaten yolk of an egg to get a rich color. All very juicy fruits should be baked in deep dishes without bottom crusts. The result will be unalloyed delight to those who eat and a triumph for the cook.

How to Make a Turkish Pilaf.

To two quarts of strained tomatoes and water add salt and pepper and let boil. In the meantime wash one-half pound of the large Carolina rice until the water runs off clear and put that and one-quarter of a pound of butter in a spider while wet and keep stirring it until the rice begins to swell and takes a golden color. Then turn it into the boiling tomato water, cover it closely and set it on a moderately hot part of the range for twenty-five minutes. It must not be stirred nor allowed to burn, but no water need be added if the proportions are observed. When done put two ounces of butter in the spider and allow it to become golden. Turn the rice out into a mound on a platter and pour the melted butter over it. If directions are carefully followed every kernel of rice will be separate from the rest and the pilaf tasty and good.

How to Renovate Furniture.

To renovate pieces of furniture the old varnish must be removed. To do this pour boiling water, to which a little piece of washing soda has been added, over the piece of furniture and after it is dry wipe it with a piece of flannel which has been wet in either turpentine or naphtha. The next day it will have to be sandedpapered. To take the dye evenly the whole surface should be wet just before the color is applied with clear hot water. Most housekeepers prefer a white enamel to any colored stain. When white is used the piece of furniture which you are renovating must be left perfectly dry. Give it two coats of white varnish, then rub it down with sandpaper and after this oil it with a soft silk cloth and rub until there is a high polish.

How to Make Smelling Salts.

Every one knows that smelling salts are most refreshing when one is suffering from headache, but not every one knows that they may be easily made at home. Take one gill of liquid ammonia, a quart of a dram each of rosemary and English lavender, eight drops each of bergamot and cloves. Put into a stoppered bottle and shake vigorously until well mixed. Fill the smelling bottle with asbestos or sponge cuttings and pour the mixture over them, taking care not to put in more than the sponge will retain. The ammonia will run out and stain fabrics when the bottle is inverted.

How to Bind a Skirt.

Shrink woolen dress braid before putting it on your skirt and avoid the puckered effect that comes when the braid is wet after being put on the skirt where this is not done. It is also best to allow a few inches for this shrinking when measuring for a new braid. Simply wet the braid thoroughly and hang it up to dry without wringing it. In sewing it on care should be taken not to hold it too tight to give a drawn effect nor so loose that it has a ruffled effect, especially if the serviceable brush braid is used.

How to Get Rid of Mice.

Make a mixture of cayenne pepper and finely powdered quicklime. Lay a little heap in front of their holes and with a pair of bellows blow the powder into them. Then paint the entrance to each hole with liquid tar and sprinkle the shelves where food is kept with the pepper and lime. It does not kill the mice, but keeps them away.

Cracked Lips.

Cracked lips are often caused by ill health and indigestion. Put a little good cold cream on every night after washing and overhaul your diet. If you are troubled in this way and want to remedy the matter. Never bite your lips, however rough and uncomfortable they may feel. Biting makes matters worse rather than better and is likely to permanently spoil the outline of the lips and make them thick and ugly.



Mechanics' Saving Bank OF RICHMOND, VA.

—511 North Third Street.—

Capital, \$25,000

Money received on deposit and interest paid on amounts above \$1.00 which remains 60 days and over.

Money Loaned on Satisfactory Security.

Business Accounts Handled Promptly.

Amounts of ten cents and upwards received on deposit.

This establishment is fitted up in the most improved style, having a large white vault, burglar-proof chest, electric lights and every modern convenience for safety and the accommodation of the public.

For all information concerning Stocks, Deposits, Loans, etc., apply to the Cashier.

Banking Hours have been arranged for the special convenience of the working people as follows: 9 A. M. to 4 P. M. Saturdays, 9 A. M. to 3 P. M. — W. close Saturday at 3 P. M., and open again at 5 P. M., remaining open until 7 P. M. Call by as you come from work.

OFFICERS:

JOHN MITCHELL, JR., President. H. F. JONATHAN, Vice-President.

THOS. H. WYATT, Cashier.

BOARD OF DIRECTORS:

REV. W. F. GRAHAM, D. D., J. R. CHILES, B. P. VANDERVALE, E. R. JEFFERSON, H. F. JONATHAN, THOMAS SMITH, D. J. CHAYNE, J. O. FARLEY, J. J. TAYLOR, J. J. CARTER, E. A. WASHINGTON, R. W. WHITING, WILLIAM CUSTALLO, J. J. CARTER, JOHN MITCHELL, JR. PRES., THOMAS M. CRUMP, Sec'y.

W. I. JOHNSON, FUNERAL DIRECTOR AND EMBALMER.

Office & Wairooms, 207 N. Foushee St. Corner Broad.

HACKS FOR HIRE:

Orders by Telephone or Telegraph filled. Wedding, Suppers and Entertainments promptly attended.

Old Phone, 686, Residence in Building, New Phone, 48.



KNIGHTS OF COLUMBUS OF T.

V. P. & F. K. of W.

TO WHOM IT MAY CONCERN:

This organization has been chartered and legally constituted under the laws and statute of the state of New York, for the purpose of uniting together all acceptable men on the broad bases of Charity—Beneficial and Fraternal and to promote the Social and Moral condition of humanity.

Its two distinct military and uniform ranks will secure for this organization place in the front ranks of all sacred institutions of modern events, a grand opportunity for active men. Deputies wanted in all sections of the country to organize lodges.

Kindly address:

G. W. ALLEN Supreme Voyager.

846 W. 87th Street, New York City.

Anticipating a Touch.

The two strangers who had accidentally met in the hotel lobby were discussing friends.

"No," said the tall, thin man, very seriously, "I'm looking for the friend who is a friend in need."

The fat man rose hastily and consulted his watch.

"By George!" he exclaimed. "You'll have to excuse me! I almost forgot that engagement!"—Brooklyn Life.

Furnishing an Object Lesson.

The teacher of the class in biology, who was standing before the blackboard, crayon in hand, became impatient.

"I want your attention, children," he said, sharply. "I am showing you the principal points in which the anthropoid ape differs from man. If you wish to understand it you will have to watch me closely."—Chicago Tribune.

No Escape for Blinks.

Winks—How is it Blinks doesn't get along better?

Minks—Poor Blinks! He's enslaved for life.

"Eh? How?"

"When he was young he let a good many people do favors for him, and now it keeps him poor paying 'em back."—N. Y. Weekly.

Downward Road to Success.

Philosopher—Young man, in order to succeed in life you must begin at the bottom and work up.

Young Man—That wasn't my father's motto. He began at the top and worked down.

"And made a failure, I suppose?"

"Not at all; he made a fortune coal-mining."—Tit-Bits.

Willing to Do the Correct Thing.

Lawyer—There is your divorce, madam. You are free, of course, to marry again, if you like, but as a matter of propriety I suggest that you wait awhile.

Fair Client—How long do you think I ought to wait, Mr. Sharpe—a week?

—Chicago Tribune.

Trouble.

Mrs. Hiram Offen—Insert this advertisement for a girl, but for goodness' sake! don't put "Help Wanted" over it.

Clerk—No?

Mrs. Hiram Offen—No, that implies that I expect to do most of the work myself. The last girl I got this way held me to that.—Philadelphia Press.

Looks That Way.

McFlub—So you don't believe in dictating the trusts?

Sleeth—No, sir; I do not.

McFlub—And why not?

Sleeth—It only reminds 'em of what a cinch they've got and they immediately boost the prices another notch.—Chicago Sun.

Lady—Well, I like your nerve.

Didn't I give you a dime not 15 minutes ago?

Wear—Yes, mum. Dat's it. I spent it for a nerve tonic.—Northern Budget.

Compassionate.

She was very tender-hearted, and when sewing she would cry, because she could not bear to stick the needle in the needle's eye.

Mechanics' Saving Bank OF RICHMOND, VA.

—511 North Third Street.—

Capital, \$25,000

Money received on deposit and interest paid on amounts above \$1.00 which remains 60 days and over.

Money Loaned on Satisfactory Security.

Business Accounts Handled Promptly.

Amounts of ten cents and upwards received on deposit.

This establishment is fitted up in the most improved style, having a large white vault, burglar-proof chest, electric lights and every modern convenience for safety and the accommodation of the public.

For all information concerning Stocks, Deposits, Loans, etc., apply to the Cashier.

Banking Hours have been arranged for the special convenience of the working people as follows: 9 A. M. to 4 P. M. Saturdays, 9 A. M. to 3 P. M. — W. close Saturday at 3 P. M., and open again at 5 P. M., remaining open until 7 P. M. Call by as you come from work.

OFFICERS:

JOHN MITCHELL, JR., President. H. F. JONATHAN, Vice-President.

THOS. H. WYATT, Cashier.

BOARD OF DIRECTORS:

REV. W. F. GRAHAM, D. D., J. R. CHILES, B. P. VANDERVALE, E. R. JEFFERSON, H. F. JONATHAN, THOMAS SMITH, D. J. CHAYNE, J. O. FARLEY, J. J. TAYLOR, J. J. CARTER, E. A. WASHINGTON, R. W. WHITING, WILLIAM CUSTALLO, J. J. CARTER, JOHN MITCHELL, JR. PRES., THOMAS M. CRUMP, Sec'y.

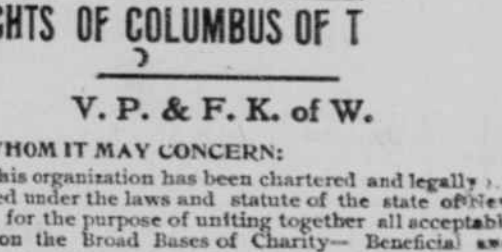
W. I. JOHNSON, FUNERAL DIRECTOR AND EMBALMER.

Office & Wairooms, 207 N. Foushee St. Corner Broad.

HACKS FOR HIRE:

Orders by Telephone or Telegraph filled. Wedding, Suppers and Entertainments promptly attended.

Old Phone, 686, Residence in Building, New Phone, 48.



KNIGHTS OF COLUMBUS OF T.

V. P. & F. K. of W.

TO WHOM IT MAY CONCERN:

This organization has been chartered and legally constituted under the laws and statute of the state of New York, for the purpose of uniting together all acceptable men on the broad bases of Charity—Beneficial and Fraternal and to promote the Social and Moral condition of humanity.

Its two distinct military and uniform ranks will secure for this organization place in the front ranks of all sacred institutions of modern events, a grand opportunity for active men. Deputies wanted in all sections of the country to organize lodges.

Kindly address:

G. W. ALLEN Supreme Voyager.

846 W. 87th Street, New York City.

Anticipating a Touch.

The two strangers who had accidentally met in the hotel lobby were discussing friends.

"No," said the tall, thin man, very seriously, "I'm looking for the friend who is a friend in need."

The fat man rose hastily and consulted his watch.

"By George!" he exclaimed. "You'll have to excuse me! I almost forgot that engagement!"—Brooklyn Life.

Furnishing an Object Lesson.

The teacher of the class in biology, who was standing before the blackboard, crayon in hand, became impatient.

"I want your attention, children," he said, sharply. "I am showing you the principal points in which the anthropoid ape differs from man. If you wish to understand it you will have to watch me closely."—Chicago Tribune.

No Escape for Blinks.

Winks—How is it Blinks doesn't get along better?

Minks—Poor Blinks! He's enslaved for life.

"Eh? How?"

"When he was young he let a good many people do favors for him, and now it keeps him poor paying 'em back."—N. Y. Weekly.

Downward Road to Success.

Philosopher—Young man, in order to succeed in life you must begin at the bottom and work up.